

Winkler Bräu

*Privatbrauerei und **** Gutshofhotel seit 1428*



A P P E T I Z E R S

LIVERWURST pot with bread	4,90
MINCED HAM pot with bread	4,90
BEEF-TATAR with mustard cream and roasted bread	14,20
CARPACCIO with parmesan, lemon, ligurian olive oil & baguette	12,90
TATAR OF STICKED SALMON with potato chips, sour cream, butter & baguette	12,90
CLEAR SOUP of the day	5,90
PUMPKIN CREAM SOUP with pumpkin seeds and pumpkin seed oil	6,50
SALAD with roasted mushrooms, croûtons, marinated pumpkin, balsamic dressing & baguette	
	for starter 11,90
	for main 14,90

M A I N M E A L S

FILLET OF BEEF, medium, with red wine sauce, celery puree, chanterelles and gnocchi	35,90
ROAST BEEF STEAK, medium, with deep fried onions, red wine sauce and Hans Girgerl (fried potato dough with herbs and onions)	25,90
ROAST CALF´S LIVER with salad, balsamic dressing, sprouts and baguette	18,90
HOMEMADE WILD SAUSAGES with pasta, mushrooms, red wine sauce and cranberries	16,90
ROAST LAMB in thyme sauce, vegetables & potato gratin	21,90
FRIED CHAR, filled with herbs, with potatoes salad and salad	20,90
BREADED „WIENER SCHNITZEL“ of veal, with potato-cucumber-salad and cranberries	20,90
BREADED „SCHNITZEL – fried in butter – with potato salad and mixed salad	17,20
FRIED PIKE-PERCH FILLET with butter sauce, roast pumpkin, apple and potatoes	23,90
ROAST VENISON in juniper cream sauce with dumpling, spaetzle (noodles) and cranberries	19,90
ROAST PORK with dumpling and mixed salad	14,90
ROAST PORK in a cream sauce with dumpling, spaetzle and mixed salad	16,80
ROAST PORK knuckle with dumpling and a mixed salad	17,20

VEGETARIAN

HOMEMADE GNOCCHIS with red kuri squash, pumpkin seed oil, sage and parmesan	15,80
CRISPY FRIED POLENTA with sauce rouille, fried aubergine & courgettes and herbs	15,80
SPINACH DUMPLING with mushrooms, leek, cherry tomatoes and parmesan sauce	15,80
KÄSESPÄTZLE (CHEESE NOODLES) with deep fried onions and salad	14,80

DESSERT

CREME BRULÉE with homemade sorbet	10,20
CHOCOLATE TART with chocolate mousse, salted caramel and pear-sorbet	11,90
PLUM STRUDEL with vanilla foam and lemon-thyme-yoghurt-sorbet	11,90
NOUGATPARFAIT with hot espresso	7,20
APFELSTRUDEL- pastry roll with apple, vanilla ice cream and whipped cream	7,40

HOMEMADE CAKE from 3,40

DELICACIES FROM REGIONAL BUTCHER, SERVED WITH OUR HOMEMADE BREAD THAT IS MADE WITH OUR KUPFER-BEER

„LEBERKÄSE“ meat loaf with fried egg & potato salad	9,80
4 SAUSAGES (BRATWURST) with sauerkraut and bread	9,90
MIXED SAUSAGE AND CHEESE PLATTER (BAUERNTELLER) with bread and butter	9,90
COLD ROASTED PORK with horseradish, bread and butter	9,60
MIXED SLICES OF WHITE AND RED (BLOOD) SAUSAGE	
with mustard and bread	8,20
with vinegar dressing, onions and bread	9,20
SAUSAGE SALAD with onions and bread	8,50
SWISS SAUSAGE SALAD with cheese, onions and bread	9,50
MIXED CHEESE with fig mustard and bread	11,90
WARM SLICES OF SMOKED DUCK BREAST on a bed of salad, baguette and butter	13,90
MIXED SALAD PLATTER, bread croutons, housedressing and baguette	9,50

PRICES IN EURO